

# Witbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **9**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **36.6 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **2 min** at **78C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (43.7%)	80 %	4
Grain	Pszenica niesłodowana	4 kg (43.7%)	75 %	3
Grain	Płatki pszeniczne	1 kg (10.9%)	85 %	3
Grain	Słód zakwaszający	0.15 kg (1.6%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	40 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	166.67 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min
Spice	Curacao	35 g	Boil	5 min